

The Empire Collection

Elegant & Rich For Romance Your Way

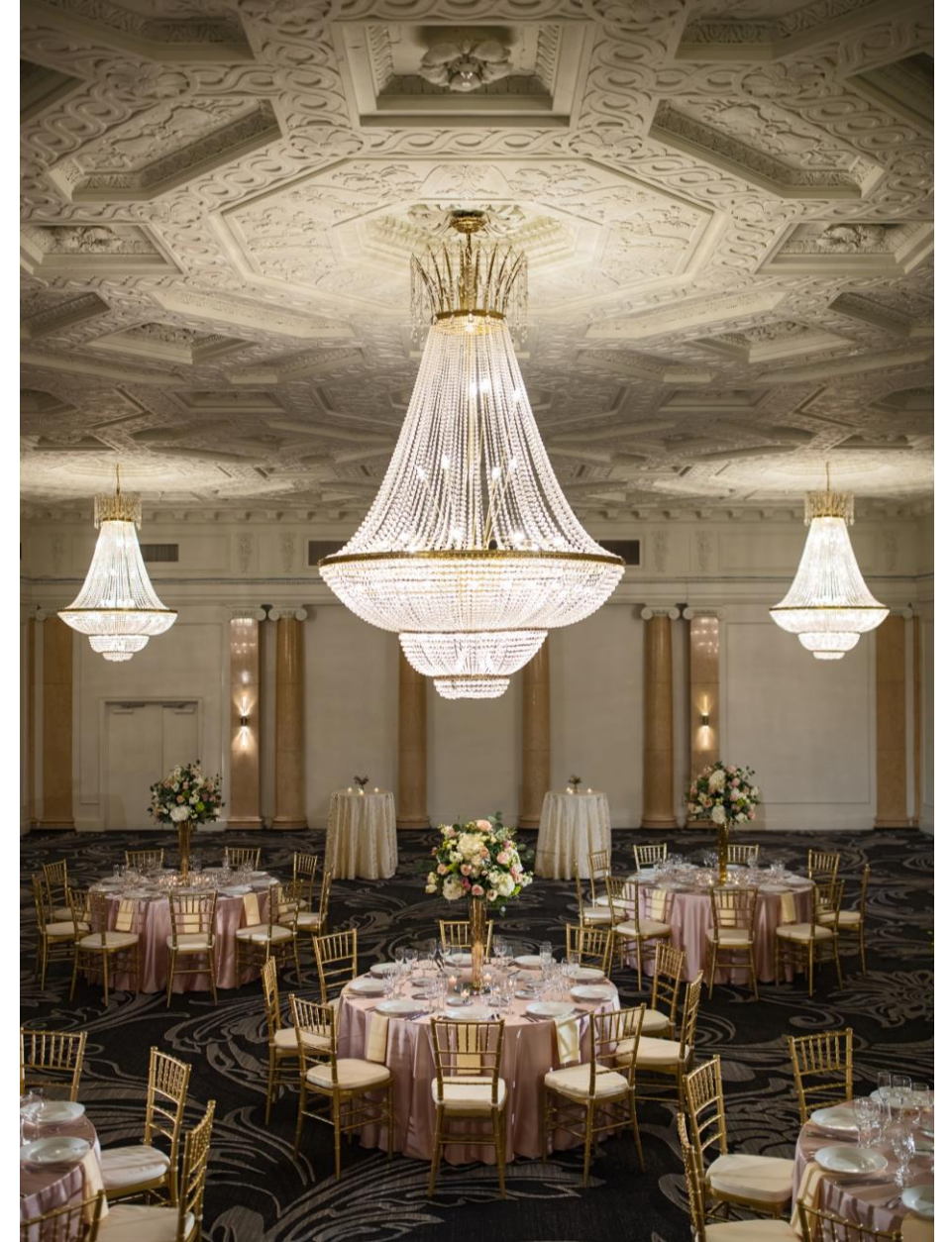
At the Courtyard Boston Downtown, our flawless planning, outstanding cuisine, unparalleled service, and spectacular spaces will elevate your wedding into a unique and unforgettable experience.

No matter what your vision, our experience, and expertise will be there for you—from the first day to the last—to help you realize the wedding of your dreams.

Just a short walk from Boston Common and minutes from all that Boston has to offer, the Courtyard Boston Downtown is a venue rich with history and unique architectural details. Built by the Elks in 1925, our property is still home to antique telephone boxes, the original mail drop system, and the stairs to where the speakeasy once was.

Unusual for a Courtyard, but a part of our architectural inheritance, are our expansive function spaces, the main one of which is the Empire Ballroom. Beautifully detailed, ornate ceilings and crystal chandeliers are the highlight of the main ballroom accommodating up to 270 guests. Located on the 5th floor, which was originally private to Elks Members only, are additional rooms perfect for ceremonies, receptions, and photographs.

Choose the Empire Collection at Courtyard Boston Downtown to start your new reign.





Expert Planning

Our dedicated Marriott Event Specialist will work with you, ensuring a flawless event from planning right through your special day.

Culinary Creativity

Our professionally trained culinary staff is led by our outstanding Executive Chef. His team will ensure that you and your guests have a memorable culinary experience unrivaled in the City.

Banquet Excellence

Our banquet staff knows how to make your wedding day special by treating each of your guests like a VIP. Together, they have years of experience serving and caring for our most important customers and will ensure a wedding experience your guests will treasure for a lifetime.

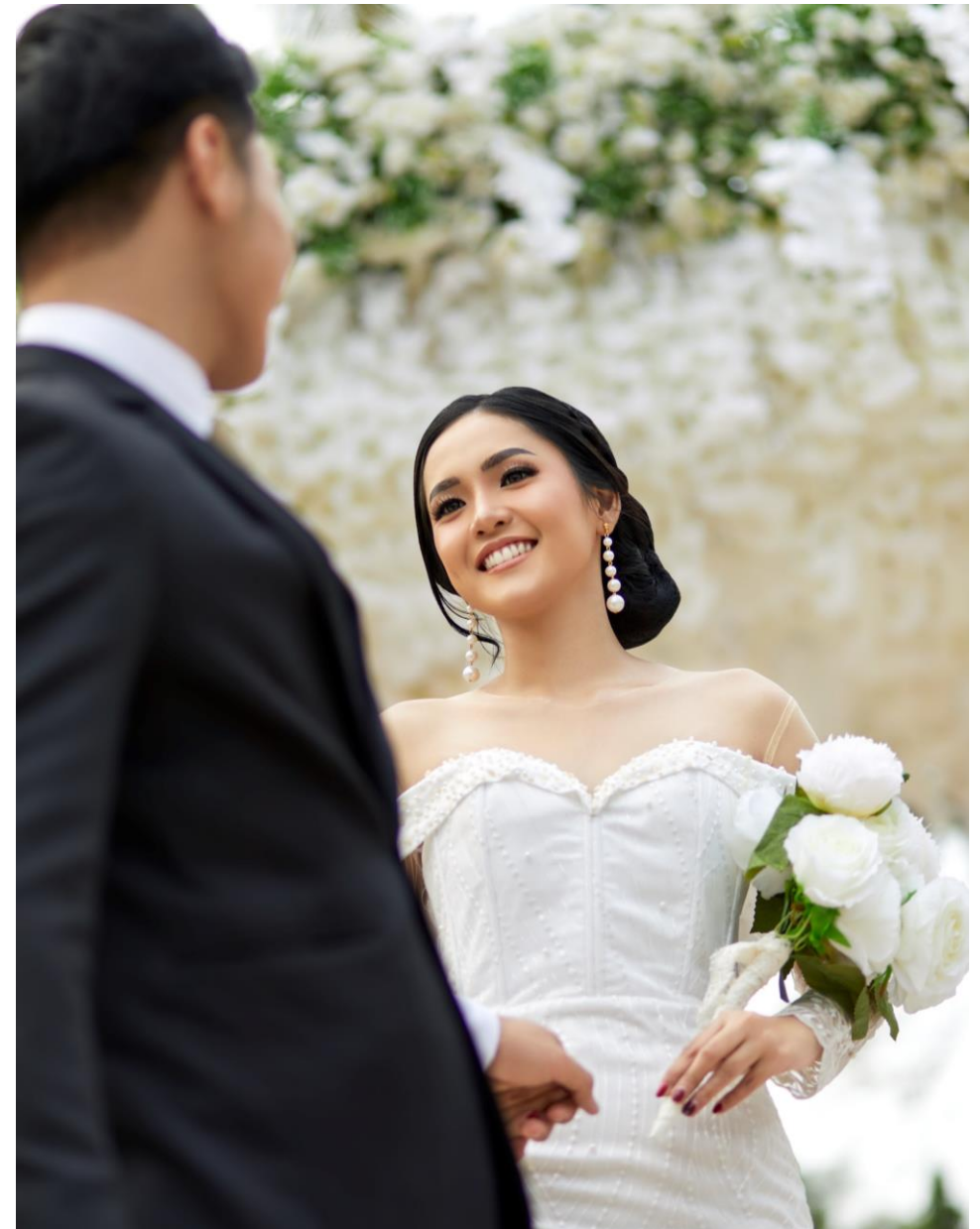
Marriott's Spirit to Serve

Our entire hotel staff is here to ensure that you and your guests have a first-class experience and that all of your needs are attended to.

Traditional Elegance

\$165 per guest

- ❖ Private get ready room with champagne for the bride and up to 9 guests
- ❖ One hour of hosted bar
- ❖ One bartender per every one hundred guests
- ❖ Four butler passed hors d'oeuvres
- ❖ One stationary display
- ❖ Chilled champagne toast
- ❖ Elegant three-course dinner
- ❖ Custom designed wedding cake
- ❖ Choice of white, ivory, or black linen – house linen
- ❖ Gold chivari chairs
- ❖ Discounted room rate for overnight guests
- ❖ Private menu tasting for the couple with four guests
- ❖ Complimentary overnight accommodations for the couple on the night of their wedding





Classic Romance

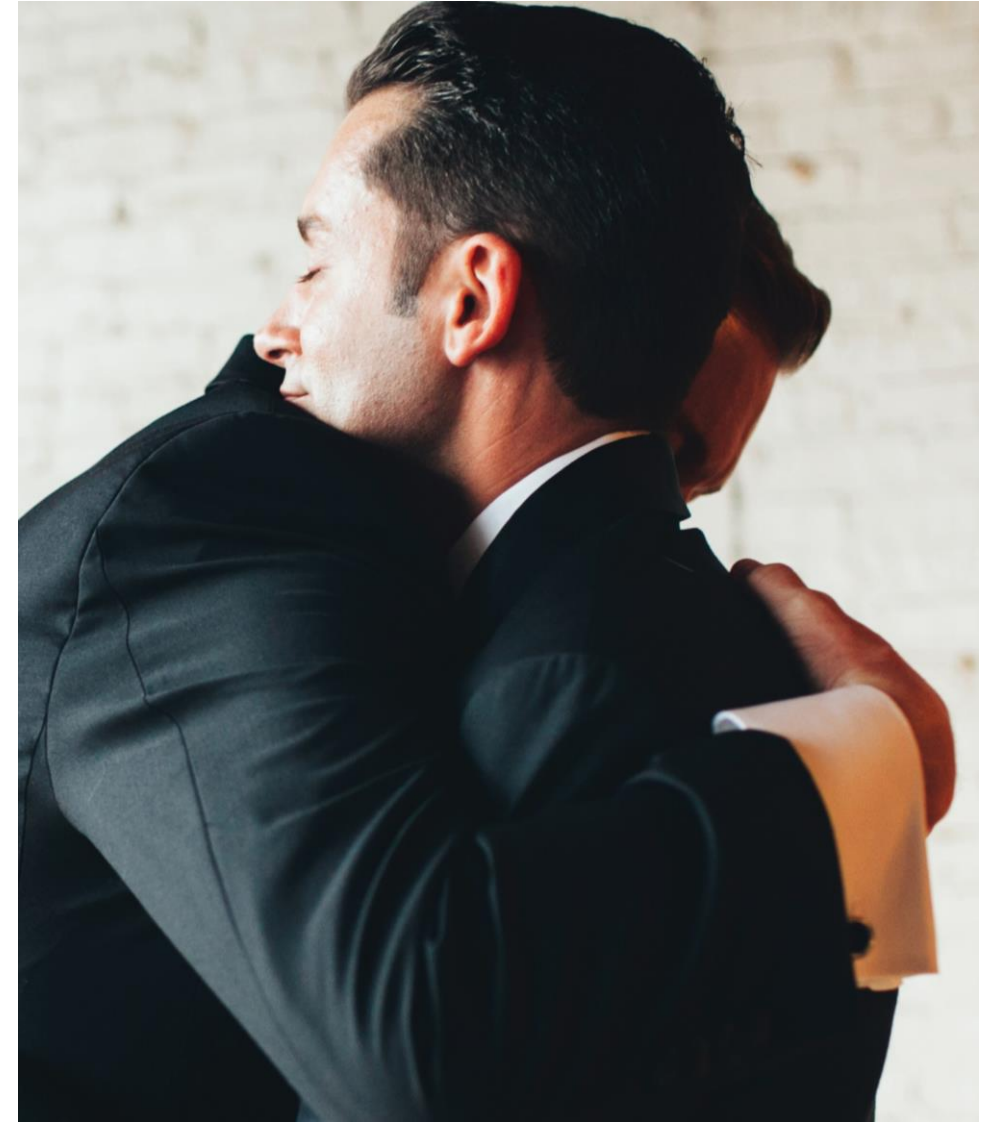
\$195 per guest

- ❖ Private get ready room with champagne and light snacks for the bride and up to 9 guests (See Get Ready Menu)
- ❖ One hour of hosted bar
- ❖ Signature cocktail
- ❖ One bartender per every one hundred guests
- ❖ Four butler passed hors d'oeuvres
- ❖ Two stationary displays
- ❖ Chilled champagne toast
- ❖ Elegant three-course dinner
- ❖ Custom designed wedding cake
- ❖ Any color chivari chairs
- ❖ Up-lighting
- ❖ Upgraded satin, bengaline, or silk linens
- ❖ Discounted room rate for overnight guests
- ❖ Private menu tasting for the couple with four guests
- ❖ One year anniversary complimentary stay with breakfast for two
- ❖ Complimentary overnight accommodations for the couple on the night of their wedding

Celebrate Under the Stars

\$245 per guest

- ❖ Private get ready room with champagne and light snacks for the bride and up to 9 guests (See Get Ready Menu)
- ❖ Four hours of hosted bar
- ❖ Signature cocktail
- ❖ One bartender per every one hundred guests
- ❖ Five butler passed hors d'oeuvres
- ❖ Two stationary displays
- ❖ Chilled champagne toast
- ❖ Elegant three-course dinner
- ❖ Custom designed wedding cake
- ❖ One late-night nosh
- ❖ Votive candles for the cocktail reception
- ❖ Any color chivari chairs
- ❖ Up-lighting
- ❖ Upgraded satin, bengaline, or silk linens
- ❖ Two guest room upgrades
- ❖ Discounted room rate for overnight guests
- ❖ Private menu tasting for the couple with four guests
- ❖ One year anniversary stay with breakfast for two
- ❖ Complimentary overnight accommodations for the couple on the night of their wedding



Wedding Ceremony

The Courtyard Boston Downtown is happy to accommodate all couples who choose to have their wedding ceremony on-site. Your ceremony can be accommodated in several different rooms here in the Hotel.

A \$1,000 rental fee(exclusive of taxes and set up charges) will be added to your wedding costs if you decide to hold your wedding ceremony in the hotel.

Complimentary space to hold your ceremony rehearsal is available for the wedding party and family the day before your scheduled wedding.



Get Ready Menu

Classic Package | Select Two
Celebrate Package | Select Three

Assorted Breakfast Pastries

Croissants | Muffins | Danish

Seasonal Sliced Fruit

Vegetable Crudités

Seasonal Fresh Vegetables | Assorted Dips

Imported & Domestic Cheese Board

Local & Imported Cheese | Dried Fruits | Toasted Nuts | Crackers | Baguettes

Spring Green Salad

Garden Vegetable | House Vinaigrette

Quinoa Kale Salad

Citrus Dressing

Assorted Finger Sandwiches

Roast Beef | Turkey | Cucumber Sandwich

Additional Enhancements

Bottle of Champagne and Orange Juice | \$45

Individual Trail Mix | \$7 Per Person

Assorted Bagels with Cream Cheese | \$6 Per Person

Seasonal Smoothies | \$8 Per Person

Freshly Baked Cookies | \$5 Per Person

Hummus & Pita Chips | \$5 Per Person

Please Speak With Your Event Manager for Additional Options

All Wedding Packages include Two Bottles of Champagne, Orange Juice, Regular and Decaffeinated Coffee, and Assorted Soft Drinks for the Get Ready Room.

Hors D'oeuvres

Traditional & Classic Package | Select Four
Celebrate Package | Select Five

- Heirloom Tomato Bruschetta
- Spanakopita
- Wild Mushroom Bites
- Butternut Squash Arancini
- Crispy Artichoke Fritter
- Vegetable Spring Roll
- Sesame Chicken Skewer
- Gourmet Pigs in a Blanket
- Bacon Wrapped Sea Scallops
- Crab Cake
- Shrimp Cocktail
- Maple Glazed Pork Belly
- Grilled Beef Crostini | Gorgonzola

Premium Hors D'oeuvres

Upgrade for \$3 Per Piece or Add for \$8 Per Piece

- Heirloom Tomato | Bresaola | Shaved Pecorino | Garlic Crostini
- Pan Seared Lobster Cakes | Spicy Mayo
- Smoked Bacon Wrapped Brussels | Fire Roasted Red Pepper Aioli
- Caramelized Jumbo Nantucket Scallops | Corn Chowder
- Sesame Crusted Ahi Tuna, Crisp Wonton | Wasabi Cream | Micro Arugula
- Blackstone Smokers Chicken and Chili Corn Cake | Chamoy Hot Sauce | Goat Cheese Crema

Don't see something you like? Let us know!

Stationary Displays

Traditional Package | Select One
Classic and Celebrate Package | Select Two

Vegetable Crudités

Seasonal Fresh Vegetables | Assorted Dips

Imported & Domestic Cheese Board

Local & Imported Cheese | Dried Fruits | Toasted Nuts | Crackers | Baguettes

Mediterranean Tapas

Hummus | Roasted Olive Medley | Sundried Tomato Tapenade | Grilled Seasonal Vegetables with Extra Virgin Olive Oil

Artichokes | Spiced Feta

Roasted Peppers | Pita Bread | Lavash Crackers

Antipasti Bar

Assortment of Gourmet Salami | Fresh Mozzarella, Tomato & Basil Salad | Grilled Seasonal Vegetables Parmigiano Reggiano & Aged Provolone | Focaccia & Grissini Breadsticks

Crostini Bar

White Bean Hummus | Roasted Mushroom Duxelle | Tomato Concasse-Basil
Fig Jam & Blue Cheese | Whipped Ricotta | Pear Preserves

Potato Bar

Whipped Golden Potatoes, French Fries | Mashed Bacon | Cheddar | Swiss | Chives
| Caramelized Onions | Truffle Aioli | Sweet Honey Mustard | Spicy Ketchup | Barbeque Sauce
Citrus Gremolata

First Course | Select One

Salad

Spring Green Salad

Shaved Cucumber | Mixed Cherry Tomatoes | House Dressing

Baby Arugula Salad

Mushrooms | Toasted Pecans | Goat Cheese | Raspberry Vinaigrette

Classic Caesar

Romaine Hearts | Parmesan Cheese | Black Pepper Croutons

Baby Iceberg Wedge Salad

Gorgonzola | Grape Tomatoes | Crispy Bacon | Red Wine Vinaigrette

Soup

Roasted Butternut Soup

Brown Butter | Sherry Vinegar

Truffle Cauliflower Bisque

Toasted Almonds | Golden Sultanas | Raisins

New England Clam Chowder

Cured Bacon | Fresh Thyme

Italian Wedding Soup

Beef Meatballs | Spinach | Onions | Acini Di Pepe Pasta

Lobster Bisque

Chives | Truffle Brioche Croutons

Entrée | Select Two

Herb Roasted Chicken, Dijon Cream

Seared French Cut Chicken, Brown Butter Herb Emulsion

Chatham Cod Loin, Herb Crust, White Wine Butter

Pan-Seared Atlantic Salmon, Horseradish Panko Crust, Ginger Butter

Jumbo Lump Crab Cakes, Chipotle Remoulade

Braised Beef Short Rib, Cabernet Thyme Pan Sauce

Roasted Filet Mignon, Pinot Noir-Peppercorn Reduction

Petite Filet Mignon with Red Wine Sauce & Crab Cake with Herbed Shallot Aioli

Petite Filet Mignon with Roasted Shallot Demi-Glace & Stuffed Shrimp with Lemon Zest





Entrée Accompaniments

Starches | Selection of One

Yukon Gold Mashed Potato
Truffle Potato Puree
Roasted Potatoes with Rosemary & Garlic
Seasonal Risotto
Parmesan Polenta

Vegetables | Selection of One

Grilled Jumbo Asparagus
Buttered French Beans
Baby Carrots with Honey Garlic Butter
Roasted Baby Vegetables
Broccolini with Garlic



Creative Confections

Your custom-designed wedding cake will be individually served on a decorated plate with a chocolate-covered strawberry or on a stationary display.

Freshly brewed regular and decaffeinated coffee and specialty teas served with lemon and honey.

Chocolate Station | \$19 per person

Chocolate Mousse Shooter | Chocolate Dipped Strawberries | Chocolate Fudge Brownies | White Chocolate Macadamia Nut Cookies | Chocolate Chip Cookies

Viennese Dessert Table | \$18 per person

Selection of Éclairs | Cream Puffs | Chocolate Mousse Shooters | Fresh Fruit Tartlets | Cannolis | Mini Cupcakes

Coffee Station | \$14 Per person

Assorted Biscotti | French Macaroons | Freshly Brewed Coffees & Teas with Flavored Syrups | Chocolate Shavings | Fresh Whipped Cream | Brown Sugar Orange Twists Marinated in Grand Marnier

Late Night Nosh

Cheeseburger Sliders | \$8 per person

Parmesan Truffle Potato Chips | \$5 per person

Mini Grilled Cheese | \$5 per person

Pretzel Sticks & Spicy Mustard Sauce | \$6 person

Assorted Mini Doughnuts | \$6 per person

Assorted Mini Cupcakes | \$6 per person

Assorted Cake Pops | \$6 per person

Milk & Cookie Shooters | \$6 per person

Additional Enhancements

Gourmet Flatbread Station | Selection of Two | \$12 per person

Margherita – Tomato, Mozzarella & Fresh Basil

Italian Sausage – Ricotta, Vinegar Peppers & Red Chile Flakes

Chicken Pesto – Grilled Chicken, Basil Pesto & Fresh Mozzarella

Garden Vegetable – Artichoke, Roasted Tomato & Olives

Slider Bar | Selection of Two | \$14 per person

Beef Slider – Herb Mayo & Cheese

BBQ Pulled Pork Slider – Pickled Vegetable Slaw

Chicken Parmesan Slider – Roasted Tomato Pesto

Vegetable Sliders – Basil Pesto Aioli

Fried Chicken & Waffle Bar | \$18 per person

Buttermilk Fried Chicken – Liege Belgian Waffle Maple Syrup, Whipped Cream & Melted Butter



Beverage Selections

Hosted Open Bar

1 Hour | \$14 per person
2 Hours | \$26 per person
3 Hours | \$38 per person
1 bartender per 100 people

Bartender fee | \$150

Cashier Fee | \$150

Hosted Beer, Wine & Soft Drinks

1 Hour | \$12 per person
2 Hours | \$22 per person
3 Hours | \$32 per person
1 bartender per 100 people

Wine Service with Dinner

Priced per bottle

Cash Bar | On Consumption Pricing*

Martinis | \$13

Cordials | \$11

Mixed Drinks | \$10

Wine | \$10

Beer | \$8

Mineral Water | \$5

Soft Drinks | \$5

1 bartender per 100 people

* Cash Bar prices inclusive of all taxes, fees
and service charges

Post Wedding Brunch

Celebrate your newly formed empire with family and friends with a post wedding brunch. Book your brunch with us & receive 10% off your selection. All selections include brewed beverages & fresh chilled juices.

Traditional | \$40 per person

Seasonal Fruit & Berries

Croissants, Muffins & Donuts

Preserves & Butters

Oatmeal with Dried Fruit, Honey & Nuts OR

Seasonal Berry Parfaits with Honey Roasted Granola

Scrambled Eggs with Fresh Herbs & Crème Fraiche

Maple Breakfast Sausage

Breakfast Hash Browns

Celebrate | \$48 per person

Seasonal Fresh Fruit & Berries

Savory & Sweet Croissants

Bagels & Cream Cheese

Farm Egg Strata with Seasonal Vegetables

Smoked Bacon & Chicken Maple Sausage

Buttermilk Pancakes with Fresh Berries & Maple Syrup OR

Cinnamon Fresh Toast with Banana's Foster Sauce

Breakfast Potatoes with Peppers & Onions

Eggs Benedict Station | \$19 per person

Cured Ham & Citrus Hollandaise

Omelet Station | \$17 per person

Tomatoes | Red Onions | Roasted Mushrooms | Red Peppers

Spinach | Bacon | Ham | Chicken Sausage | Swiss | Cheddar

Jumbo Lump Crab Cakes | \$17 per person

Spicy Caper Aioli

Additional Information

Do you have a food and beverage minimum?

Yes, we do require a food and beverage minimum exclusive of tax, service charge, and administrative fee. The minimums vary depending on the booking window, room, and day of the week.

What items do/do not apply to the food and beverage minimum?

Any food or beverage hosted for your guests will be applied to the food and beverage minimum. Enhanced lighting, audiovisual, cash bar sales, ceremony fee, and any other additional charges (service charge, administrative fee, and state and local taxes) will not apply to the food and beverage minimum.

What do you charge for child and vendor meals?

Meals for children under 12 and vendors cost \$49.00 each.

How many hours are included in the wedding package?

The wedding package is designed for 5 hours, excluding the ceremony. If you wish to add a 6th hour to the event, there is a charge of \$1,000 (exclusive of taxes and administrative fees).

What is the timing for open bar?

All wedding packages include at least 1 hour of the open bar during cocktail hour. We typically close the bar for 30 minutes after the cocktail hour to allow introductions, champagne toast, and the first dance. The bar then opens for 3 additional hours and closes 30 minutes before the conclusion of your event.

Additional Information

What vendors will we have to hire for our wedding?

Florist, photographer, entertainment, transportation, invitations, and place cards are not included in our package. However, we are happy to send you a list of recommended vendors to assist you. Please note that the Hotel will require a Certificate of Insurance from your outside vendors.

Do you have parking available at the hotel?

Special parking rates are available for Wedding guests that can be discussed with your event manager.

What cake vendors do you work with?

We work with Montilio's - (781) 335-1777 and Konditor Meister - (781) 849-1970. Phone either bakery to set up your Tasting.

When will we be able to schedule our tasting?

Tastings are held Tuesday through Friday from 11 am – 4 pm.

Service Charges & Taxes

Please add 17% service charge, 8% taxable administrative fee and 7% state sales tax to all food and beverage prices.

Please add 25% taxable administrative fee and 6.25% state tax to all room rental and audiovisual charges. Unless a fee is specifically denoted as a “service charge,” it is not a tip, gratuity or service charge for any employee.

Example of fees that are not a tip, gratuity or a service charge include, but are not limited to, any administrative fees, setup fees, staffing fees, and delivery fees. These fees are retained by the hotel.

